

Colavita Balsamic Glace

For years, professional chefs have made a balsamic vinegar reduction to substitute for the very expensive aged traditional Balsamic Vinegar often called for in recipes. Today's chefs will love Colavita's Balsamic

Glace because it saves time, is ready to use as a garnish, and is perfect for marinades, dressings and grilling. The consistency of this concentrated balsamic sauce is ideal for decorating finished plates and its sweet flavor also enhances roasted vegetables and fresh fruits such as strawberries.

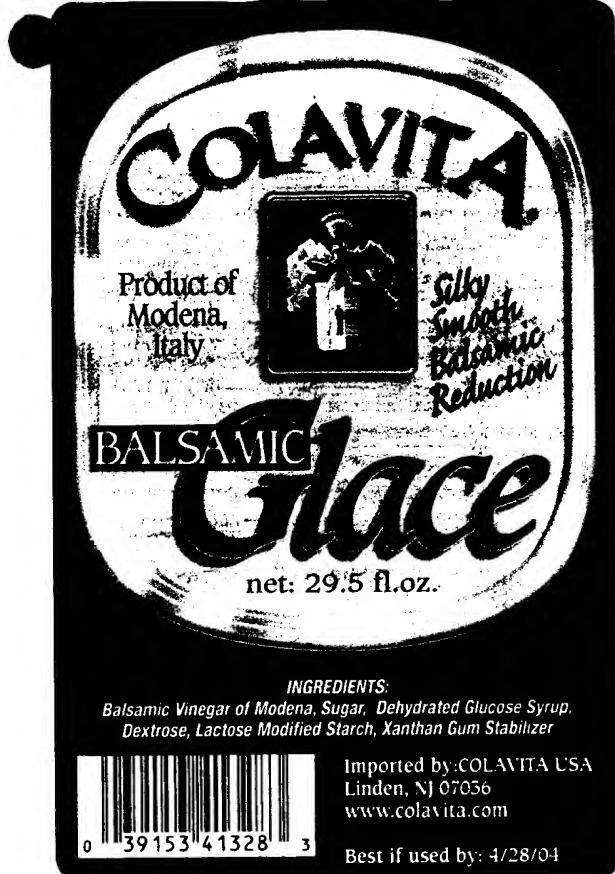


COLAVITA BALSAMIC GLACE

Item#	Item Description	UPC Code	Case Pack	Cases Pallet	Case Wt. (lbs.)	Layer Pallet	Pallet Height	Case Cube
V33	29.5 oz Balsamic Glace	0 39153 41328 6	1	528	2.6	132	4	0.07

COLAVITA

Goethals Park, 2537 Brunswick Avenue, Linden, NJ 07036 • Telephone (908) 862-5454 • Fax: (908) 862-4382 • www.colavita.com
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85 mm high x 65 mm wide

SPECIALISTA IN ALIMENTI ITALIANI DAL 1940

GIA RUSSA®

Net Cont
8.5 Fl.oz.
250 mL



PRODUCT OF ITALY

Balsamic Glaze

from Modena, Italy

85 mm high x 55 mm wide

Balsamic Glaze
from Modena, Italy

A rare find, Balsamic Glaze is slowly reduced, resulting in a balanced and refined flavor. Drizzle over salads, or dab on Italian bread or sweet fresh berries.

Enjoy and Grazie, we know you will be pleased.

Nutrition Facts

	Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat 0g	0%	Total Carb. 4g	0%	
Sat. Fat 0g	0%	Dietary Fiber 2g 0%		
Calories 5		Sugars 3g		
Fat Cal 0		Sodium 1mg	0%	
Percent Daily Values (DV) are based on a 2,000 calorie diet.		Protein 0g		

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Vitamin A 0% • Vitamin C 0% • Calcium 4% • Iron 0%

INGREDIENTS: BALSAMIC VINEGAR OF MODENA, SUGAR, DEHYDRATED GLUCOSE SYRUP, DEXTROSE, LACTOSE, MODIFIED STARCH, XANTHAN GUM STABILIZER.

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PRODUCT OF ITALY



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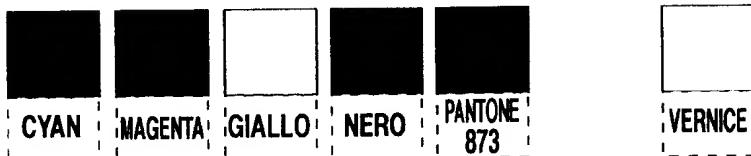
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Bozza n° 1 per Societa' : DE NIGRIS
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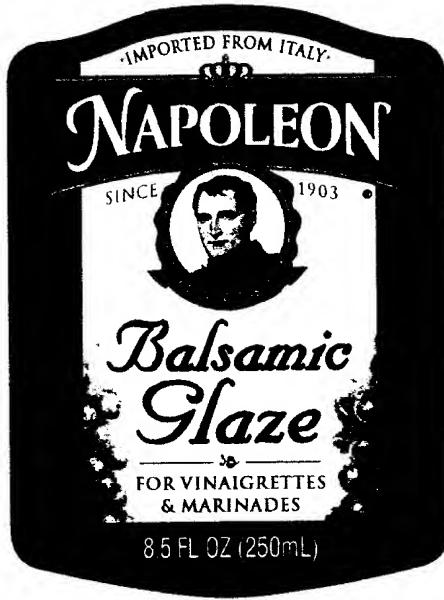
ADE.CA Srl
Tel. 081/8612828
(pbx) - 5365180
Fax 081/8612068
e-mail : adeca@adeca.it

Data: 07/06/2002

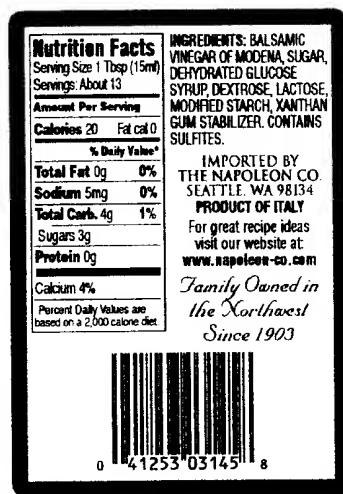
Colori di stampa



FORMATO 85,5x65



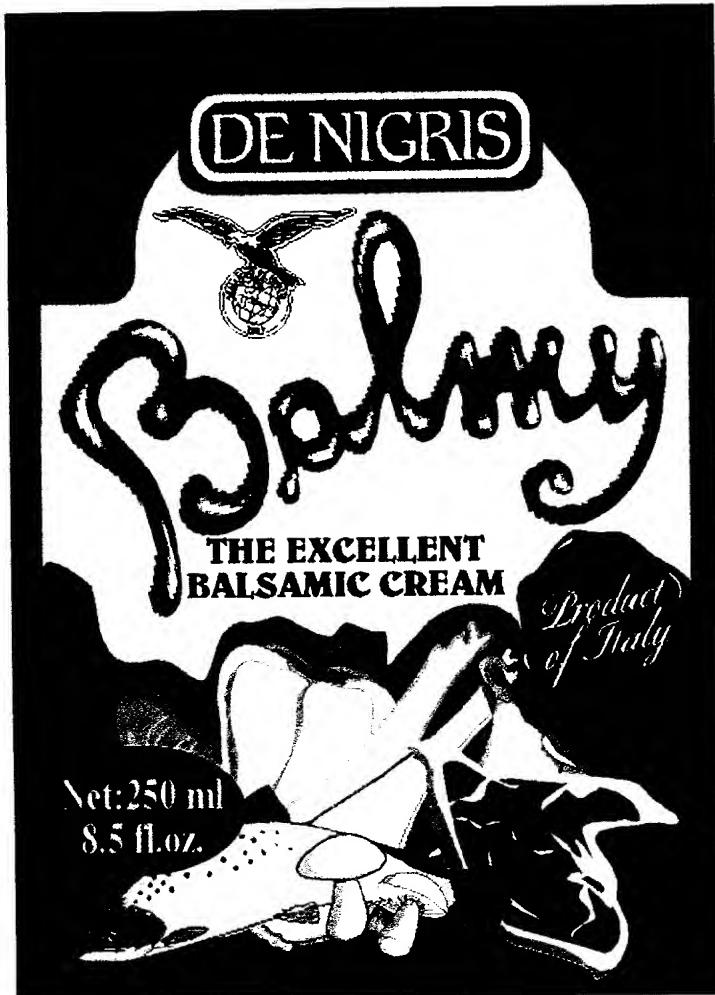
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Pregasi leggere attentamente e ritornare la stessa a mezzo fax regolarmente firmata per approvazione.

Non assumiamo responsabilità per eventuali errori non corretti nelle diciture o nel tracciato. Diversamente preghiamo indicarci eventuali correzioni.

VISTO PER LA STAMPA
FIRMA



Nutrition Facts

Serv. Size 1 Tbsp. (15ml)
Servings about 13

Amount Per Serving	
Calories	Fat, Cal. 0
% Daily Value *	
Total Fat 0g	0 %
Sodium 0mg	0 %
Total Carb. 4g	1 %
Sugars 3g	
Protein 0g	
Calcium 4 %	

* Percent Daily Values are based on a 2,000 calorie diet.

Belmy
THE EXCELLENT BALSAMIC CREAM

This unique specialty product from Italy is a balsamic reduction. It is a very versatile product that can be used as a condiment or grilling sauce for all types of meat, poultry and fish, as well as a dipping or garnishing sauce for dessert plates of fruit or ice cream.

INGREDIENTS: Balsamic Vinegar of Modena, Sugar, Deyhydrated Glucose Syrup, Dextrose, Lactose, Modified Starch, Xanthan Gum Stabilizer. Contains Sulfites.

Produced by:
Acetificio M. de Nigris
Afragola (NA) - Italy

0 08295 61526 8

